

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0230715 - SUBWAY		Site Address 19110 STEVENS CREEK BL B, CUPERTINO, CA 950	Inspection Date 01/28/2026
Program PR0330805 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name JASPAL SINGH	Inspection Time 13:00 - 13:35
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By ADRIANA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/27/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 01/28/2026

Cited On: 01/27/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 01/28/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Meatball	Hot holding	148.00 Fahrenheit	
Roast beef	Prep unit insert	41.00 Fahrenheit	
Chicken	Prep unit insert	41.00 Fahrenheit	
Egg	Prep unit insert	39.00 Fahrenheit	
Salami	Prep unit insert	41.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 1/27/26.

Verified that major violations are still in compliance:

- All handwash sinks are able to provide warm water, soap, and single-use paper towels.
- Potentially hazardous foods are measured at proper holding temperatures. See measured observations.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/11/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control

Adriana Cortes

Received By: Adriana Cortes
Manager
Signed On: January 28, 2026